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## **AMENDMENTS TO THE CLAIMS**

1. (Currently amended) A method of producing a production run schedule of bakery products, the method including the steps of:

determining bakery products to be produced including a dough type, a weight of dough of each said bakery product and a number of said bakery products to be produced;

organising organizing each bakery product into a group according to the dough type; calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery product; calculating a weight of dough for each bakery product that cannot be produced in a batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a batch comprising a whole number of bags of flour into such a batch.

- 2. (Original) A method according to claim 1, wherein the combined batches are full batches.
- 3. (Currently amended) A method according to claim 1-or 2, wherein the schedule is amendable to ensure each batch in the schedule includes a whole number of bags of flour.
- 4. (Original) A method according to claim 3, wherein the number of bakery products is amendable to obtain full batches in the schedule.
- 5. (Original) A method according to claim 2, wherein the sequence of batches in the schedule is amendable.
- 6. (Currently amended) A method according to any one of the preceding claims claim 1, wherein the bakery products of the same dough type are arranged in consecutive batches.

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7. (Currently amended) A method according to any one of the preceding claims claim 1, wherein the number of bakery products is multiplied by a weight of dough required to form a single bakery product, thereby to calculate the total weight of dough for the bakery product.

8. (Original) A method according to claim 7, wherein the method further includes displaying the batches, via a computer to permit subsequent amendment.

9. (Original) A method according to claim 8, wherein the step of displaying the batches involves displaying the batches graphically.

10. (Original) A method according to claim 9, wherein the graphical display of batches includes graphical identification of bakery products forming the displayed batch.

11. (Currently amended) A method according to any one of the preceding claims claim 1, wherein the method includes the further step of providing a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.

12. (Currently amended) A computer program for scheduling a production run of determined bakery products in predetermined quantities, the program being capable of performing the steps of:

organising organizing each bakery product into a group according to the dough type; calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery product;

calculating a weight of dough for each bakery product that cannot be produced in a batch comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type that cannot be produced in a batch comprising a whole number of bags of flour into such a batch.

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- 13. (Original) A computer program according to claim 12, wherein the combined batches are full batches.
- 14. (Currently amended) A computer program according to claim 12-or 13, wherein the program performs the further step of displaying the batches to permit subsequent amendments of the schedule.
- 15. (Original) A computer program according to claim 14, wherein the batches are displayed graphically.
- 16. (Original) A computer program according to claim 15, wherein the graphical display of batches includes graphical identification of bakery products forming the displayed batch.
- 17. (Original) A computer program according to claim 16, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.
  - 18. (Currently amended) A baking system including:
    - a computer with memory; and
    - a computer program according to any of claims 11 to 16 claim 11.
- 19. (Original) A baking system according to claim 18, wherein the system includes baking machinery linked to the computer for control thereby.
- 20. (Original) A baking system according to claim 19, wherein the baking machinery provide feedback to the program, the feed back comprising any one or more of the following:
  - a) ingredients mixing and loading times expressed as a machine efficiency;
  - b) individual batch mixing times;
  - c) total mixing time;
  - d) total lead time;

e) total time to produce a production run;

f) failed production; and

g) amendments made to the production run.

21. (Currently amended) A computer program for scheduling a production run of

determined bakery products in predetermined quantities, the computer program being in a

computer readable form and being capable of performing the steps of:

organising organizing each bakery product into a group according to the dough type;

calculating a total weight of dough of each bakery product to be produced;

calculating a number of full batches that can be produced of each bakery product;

calculating a weight of dough for each bakery product that cannot be produced in a batch

comprising a whole number of bags of flour; and

combining the respective weights of dough for bakery products of the same dough type

that cannot be produced in a batch comprising a whole number of bags of flour into such a batch.

22. (Original) A computer program according to claim 21, wherein the combined

batches are full.

23. (Currently amended) A computer program according to claim 21-or 22, wherein

the program performs the further step of displaying the batches to permit subsequent

amendments of the schedule.

24. (Original) A computer program according to claim 23, wherein the batches are

displayed graphically.

25. (Original) A computer program according to claim 24, wherein the graphical

display of batches includes graphical identification of bakery products forming the displayed

batch.

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-6-

26. (Original) A computer program according to claim 25, wherein the program provides a schematic layout of dough pieces on baking trays or in containers, prior to proving or baking.